

thioacetate, methylthioacetate, prenylthioacetate and mixtures thereof, and the concentration of the thioester flavor precursor is between about 0.1 to 5 mg/kg.

5. The product of claim 1, wherein the coffee is derived from roasted arabica, robusta, or any combination of beans, ground and instant powder.

6. The product of claim 1, wherein the buffer is selected from the group consisting of sodium or potassium bicarbonate, sodium or potassium carbonate, sodium or potassium citrate, and disodium or dipotassium hydrogen phosphate.

7. The method of claim 1, wherein the stabilizer comprises conventional emulsifiers and gums product.

8. The product of claim 1 comprising one or more sweeteners selected from the group consisting of sucrose, dextrose, fructose, high fructose corn syrup, sucralose, and acesulfame-K.

9. The product of claim 1, comprising one or more whiteners selected from the group consisting of milk, cream, non dairy creamer, soymilk, rice milk, and coconut milk.

10. A method of delivering aroma and flavor to a ready to drink coffee beverage comprising coffee, stabilizer, buffer and water, comprising: adding a thioester precursor of the structure of  $R-S-CO-R'$  to the beverage, wherein R is selected from the group consisting of methyl, ethyl, propyl, isopropyl, prenyl, furfuryl, and R' is selected from the group consisting of H, methyl, ethyl, propyl, isopropyl, and the thioester precursor is present in the range of 0.005 to 7 mg/kg to provide improved flavor quality to the beverage for more than 4 months at ambient temperature and for more than 1 month at 60° C. storage; and treating the resulting product with a thermal processing in temperature range of 85° C. to 170° C. under inert atmosphere.

11. The method of claim 10, wherein the thioester precursor is present in an amount of 0.1 to 5 mg/kg.

12. The method of claim 10, wherein the thioester precursor is selected from the group consisting of furfurylthioacetate, methylthioacetate, prenylthioacetate and a mixture thereof.

13. The method of claim 10, wherein the inert atmosphere is created by a gas selected from the group consisting of high purity nitrogen gas, argon, nitrous oxide, and carbon dioxide.

14. The method of claim 10, wherein the temperature range to produce the flavor is 121.6° C. to 143° C. with  $F_0$  values of 3 to 45.

15. The method of claim 10, wherein the coffee is derived from roasted arabica, robusta, or any combination of beans, ground or instant powder or a blend thereof.

16. The method of claim 10, wherein the buffer is selected from the group consisting of sodium or potassium bicarbonate, sodium or potassium carbonate, sodium or potassium citrate, and disodium or dipotassium hydrogen phosphate.

17. The method of claim 10, wherein the stabilizer comprises conventional emulsifiers and gums.

18. The method of claim 10, wherein the ready to drink coffee beverage comprises one or more sweeteners selected from the group consisting of sucrose, dextrose, fructose, high fructose corn syrup, sucralose, and acesulfame-K.

19. The method of claim 10, wherein the ready to drink coffee beverage comprises one or more whiteners selected from the group consisting of milk, cream, non dairy creamer, soymilk, rice milk, and coconut milk.

20. A method of generating coffee aroma and flavor notes comprising adding to a coffee furfurylthioacetate (FFT-Ac) and initiating a chemical reaction at a desired rate in order to generate a desired level of FFT which serves as an aroma and flavor enhancer, wherein the chemical reaction is triggered by a thermal processing in temperature range of 85° C. to 170° C. under inert atmosphere.

21. A ready to drink liquid beverage comprising an ingredient selected from the group consisting of coffee, cocoa, and chocolate and comprising a thioester flavor precursor in an amount sufficient to provide improved flavor quality to the product after heat treatment followed by storage at various temperatures for more than 4 months.

22. An ingredient to be heat processed to produce a fresher flavor with improved stability over time by means of a thioester flavor precursor to be incorporated into a beverage.

23. The product of claim 1, wherein the stabilizer comprises a milk derivative.

24. The method of claim 10, wherein the thermal processing is a process selected from the group consisting of retort, UHT, and pasteurization.

25. The method of claim 10, wherein the stabilizer comprises milk derivative.

26. The method of claim 20, wherein the thermal processing is a process selected from the group consisting of retort, UHT, and pasteurization.

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